

# DINNERLY



## Fan Fave: Cheesy Lentil Cottage Pie

with Sweet Potato Mash and Peas



35 minutes



2 Servings

A little different to your usual cottage pie, this one swaps meat for lentils in the filling and has a cheesy sweet potato topping that's sure to satisfy hungry tummies.



## WHAT WE SEND

- 1 onion
- 2 carrots
- 2 sweet potatoes
- 400g lentils
- 2 x 50g cheddar <sup>7</sup>
- 400g diced tomatoes
- 150g peas

## WHAT YOU NEED

- 3 tsp olive oil
- 1 tbs tomato paste
- 2 tsp barbecue sauce
- 80ml (1/3 cup) boiling water
- 10g butter (optional) <sup>7</sup>

## TOOLS

- box grater
- medium saucepan
- potato masher
- medium deep frypan
- 1.25L (5 cup) baking dish
- small saucepan

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Milk (7). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 750kcal, Fat 29.9g, Carbs 77.3g, Proteins 34.1g



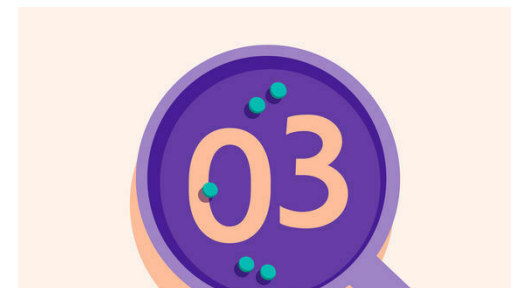
### 1. Prep ingredients

Preheat the oven to 220C. Finely chop the **onion**. Peel the **carrots** and finely chop. Peel the **sweet potatoes** and cut into 2cm chunks. Drain and rinse the **lentils**. Coarsely grate the **cheese**.



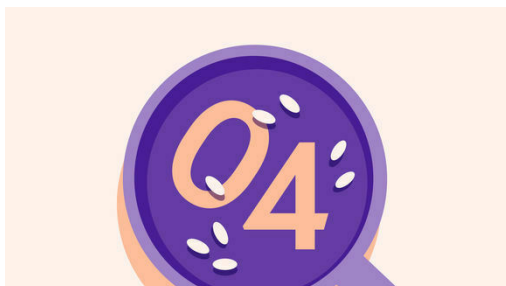
### 2. Make topping

Put the **sweet potato** in a medium saucepan of cold salted water and bring to the boil. Reduce the heat to medium and cook for 12-14 mins until tender. Drain and return to the pan. Mash until smooth, then stir in **half the cheese** and season with **salt and pepper**.



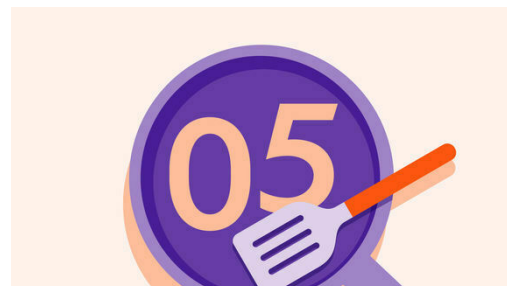
### 3. Cook filling

Meanwhile, heat **3 tsp olive oil** in a medium deep frypan over medium heat. Cook the **onion** and **carrot**, stirring, for 5-7 mins until the carrot is softened. Stir in the **tomatoes**, **1 tbs tomato paste**, **2 tsp barbecue sauce** and **80ml (1/3 cup) boiling water**. Bring to the boil, reduce the heat to medium and cook for 4-5 mins until slightly thickened.



### 4. Bake pie

Add the **lentils** to the filling mixture and stir to combine. Remove the pan from the heat. Taste, then season with **salt and pepper**. Spoon the filling into a 1.25L (5 cup) baking dish (see Make it yours). Top with the **sweet potato mash** and scatter over the **remaining cheese**. Bake for 13-15 mins until golden.



### 5. Serve up

Meanwhile, bring a small saucepan of water to the boil. Add the **peas**, return to the boil and cook for 2 mins. Drain, season with **salt and pepper** and top with **10g butter**, if using. Divide the **pie** and **buttered peas** among plates and enjoy!



### 6. Make it yours

We've used a large, 6cm-deep baking dish. Instead of making one big pie to share, simply divide the pie filling among individual ovenproof dishes, top each one with the mash and cheese, and bake.